

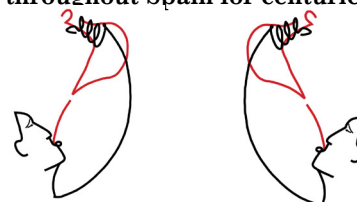
Sangria

Our Sangria has been a Ceviche tradition for over 20 years. Pitchers are mixed table-side with our signature label Spanish wine. Salud!

	Glass	Small Pitcher	Large Pitcher
WHITE / RED / CAVA	7	19	37
SANGRIA PRIMERA	9	22	43
Made with Torres Imperial 10yr Gran Reserva Brandy & Gran Torres Orange Liqueur			

Porrón Pour

Add to your experience with a fun \$5 porrón pour of Rekalde, Txakolina white wine traditionally done throughout Spain for centuries.



PLEASE ASK YOUR SERVER FOR DETAILS

WINES BY THE GLASS

CAVA

6oz

ANNA DE CODORNIU 'BLANC DE BLANCS', Cava, Penedes

8

ROSÉ

6oz/9oz

ARTADI, Rosé of Garnacha, Navarra

9/13

WHITE *From light to full*

6oz/9oz

DR. H. THANISCH, Kabinett Riesling, Mosel

11/16

MASI 'MASIANCO', Pinot Grigio, Italy

8/12

EL QUINTANAL, Verdejo, Rueda

8/12

REKALDE, Hondarrabi Zuri Blend, Txakolina

9/13

MAR DE FRADES, Albarino, Rias Baixas

10/15

CHALK HILL, Chardonnay, Sonoma Coast

9/13

RED *From light to full*

6oz/9oz

PICKET FENCE, Pinot Noir, Russian River

9/13

JOSÉ PALACIOS 'PETALOS', Mencia, Bierzo

11/16

RAMON BILBAO 'LIMITED', Tempranillo, Rioja

9/13

CASTILLO DE MONTE 'CRIANZA', Tempranillo, Toro

10/15

SALENTEIN 'KILLKA', Malbec, Mendoza

9/13

KATHERINE GOLDSCHMIDT 'CRAZY CREEK', Cabernet, Alexander Valley

11/16

SPECIALTY COCKTAILS

PISCO SOUR

Fontana Pisco, lemon, azucar, egg white

11

CAIPIRINHA

Cachaça, lime, azucar

10

BURRO

Brugal Añejo 5yr old rum, guava, lime, simple syrup, ginger beer

10

PEPINO

Exotica Blanco Tequila, cucumber water, lime, cilantro, jalapeño infused agave

11

LICOR ANTIGUA

Old Forrester Bourbon, Licor 43, lemon, orange, black walnut bitters, mint

12

INIGO MONTOYA

Amontillado Sherry, Exotico Blanco Tequila, lime, agave, ginger

12

FARMACIA

Brugal Añejo 5yr old rum, Licor 43, orange, pineapple, coconut cream

12

GUAYABERA

Bacardi 8 Añejo Rum infused with local dark roasted coffee, black walnut bitters, orange bitters

11

RICARDO

Mahón Gin, raspberries, lime, soda, framboise

10

ESPAÑA 76

Mahón Gin, lemon, sugar, Cava, citrus foam

11

WINES BY THE BOTTLE

SPARKLING

ANNA DE CODORNIU 'BLANC DE BLANCS', Cava, Penedes	30
NAVERAN 'DAMA', Cava, Penedes	60
RAVENTOS I BLANC 'TEXTURES DE PEDRA', Conca del Riu Anoia	75
RAVENTOS I BLANC 'DE NIT', Rosé, Conca del Riu Anoia	47

WHITE

DR. H. THANISCH, Kabinett Riesling, Mosel	42
MASI 'MASIANCO', Pinot Grigio, Italy	29
EL QUINTANAL, Verdejo, Rueda	30
HONIG, Sauvignon Blanc, Napa Valley	36
REKALDE, Hondarrabi Zuri Blend, Txakolina	36
COLUMNNA, Albarino, Rias Baixas	33
MAR DE FRADES, Albarino, Rias Baixas	39
RAFAEL PALACIOS, Godello, Rias Baixas	33
CHALK HILL, Chardonnay, Sonoma Coast	36
MORGAN 'HIGHLAND', Chardonnay, Santa Lucia	43
RAMEY, Chardonnay, Russian River	60

RED

PICKET FENCE, Pinot Noir, Russian River	35
CLOUDLINE, Pinot Noir, Willamette Valley	41
ST. INNOCENT, Pinot Noir, Willamette Valley	51
MARTINELLI 'BELLA VIGNA', Pinot Noir, Russian River	68
FINCA SANDOVAL 'SIGNO', Bobal, Manchuela	42
LA CARTUJA, Grenache Blend, Priorat	33
SCALA DEI 'PRIOR', Grenache Blend, Priorat	51
BODEGAS PINORD '+7', Grenache Blend, Priorat	76
JOSÉ PALACIOS 'PETALOS', Mencia, Bierzo	42
RAUL PEREZ 'ULTREIA', Mencia, Bierzo	60

RED *Continued*

RAMON BILBAO 'LIMITED', Tempranillo, Rioja	35
MARQUES DE LA VINA 'RESERVA', Tempranillo, Rioja	39
ARTADI 'VINAS DE GAIN', Tempranillo, Rioja	50
PREDICADOR, Tempranillo, Rioja	56
PAGOS DE LABARCA 'GRAN RESERVA', Tempranillo, Rioja	72
LOPEZ DE HEREDIA 'VINA TONDONIA RESERVA', Tempranillo, Rioja	80
LA RIOJA ALTA 'GRAN RESERVA 904', Tempranillo, Rioja	110
CONDE DE TORGAR, Tempranillo, Ribera del Duero	30
BARCO DE PIEDRA, Tempranillo, Ribera del Duero	37
CRUZ DE ALBA, Tempranillo, Ribera del Duero	45
ABADIA RETUERTA 'SELECCIÓN ESPECIAL', Tempranillo, Sardon del Duero	53
DOMAINE DE PINGUS 'PSI', Tempranillo, Ribera del Duero	84
MATARROMERA 'RESERVA', Tempranillo, Ribera del Duero	100
CASTILLO DE MONTE 'CRIANZA', Tempranillo, Toro	39
CASTILLO DE MONTE 'VS', Tempranillo, Toro	104
VEGA SICILIA 'PINTIA', Tempranillo, Toro	125
SALENTEIN 'KILLKA', Malbec, Mendoza	37
TIKAL 'NATURAL', Malbec Blend, Mendoza	44
PULENTA, Malbec, Mendoza	57
VIÑA COBOS 'BRAMARE', Malbec, Luján de Cuyo	87
MICHAEL POZZAN, Zinfandel, Napa Valley	39
NEYERS 'VISTA LUNA', Zinfandel, Napa Valley	48
KATHERINE GOLDSCHMIDT 'CRAZY CREEK', Cabernet, Alexander Valley	42
KULETO 'FROG PRINCE', Cabernet Blend, Napa Valley	45
EDGE, Cabernet, Napa Valley	51
RAMEY 'CLARET', Cabernet Blend, Napa Valley	65
FOLEY JOHNSON, Cabernet, Rutherford	72

PAELLAS

Our paellas are prepared to order in the traditional fashion, simmered with Valencia rice.
Please allow additional time.

MARISCOS 36

Lobster, scallops, shrimp, squid,
mussels, mild chorizo, brandy,
fresh herbs

PUERCO Y POLLO 25

Roast pork, chicken, chorizo,
smoked paprika, fresh herbs

VEGETALES 22

Roasted peppers, onions, green
beans, mushrooms, eggplant,
chickpeas, fresh herbs

ENSALADAS

CASERA 8

Mixed greens, cucumbers, olives, peppers,
red onions, tomatoes, feta, lemon-honey
vinaigrette

CORTADO 10

Avocado, hearts of palm, chick peas, peppers,
onions, chopped egg, Jamón Serrano,
Valdeón cheese, creamy basil dressing

CEVICHEs*

CASA 11

Shrimp, scallops, squid, market
fish, garlic, cilantro, Spanish
onions, tomatoes, peppers

GAMBAS 11

Shrimp, coconut citrus juice,
cilantro, garlic, mango,
Serrano chilies, onions

ATUN 13

Ahi tuna, lime, avocado, cilantro,
garlic, rocoto, Spanish onions,
roasted corn nuts

PULPO 11

Octopus, lime juice,
capers, cilantro, chilies,
pickled red onion, evoo

CHEESE & CHARCUTERIE*

TABLA DE QUESOS 13

Aged manchego, Mahón,
tetilla and Valdeón

TABLA DE CARNES 12

Jamón Serrano, chorizo, lomo

TABLA MIXTA 16

Jamón Serrano, chorizo, lomo,
manchego, Mahón, tetilla, Valdeón

Tapas Frias

PAPAS FRITAS 7

Chips, blue cheese sherry cream,
Jamón Serrano, scallions

GAZPACHO ANDALUZ 5

Chilled Andalusian-style soup, cucumbers,
evoo, roma tomatoes, red peppers

GAMBAS Y GUACAMOLE 10

Shrimp, pico de gallo,
house guacamole

PAN CON TOMATE 6

Grilled bread, garlic,
tomato confit, sweet basil, evoo

MARINATED OLIVES 5

Citrus zest, chili flakes, fresh
herbs, garlic

BABA GANOUSH 7

Eggplant, garlic, yogurt, mint,
walnuts, evoo, grilled flat bread

HUMMUS 6

Garbanzo beans, roasted garlic,
tahini, Spanish paprika, evoo,
grilled flat bread



Most of the items on our menu are gluten-free. If you are unsure about a dish, please ask your server.

**Consuming raw or undercooked meats, eggs, poultry, fish or shellfish increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.*

Tapas Calientes

PESCADOS*

CANGREJO FUNDIDO Jumbo lump crab melt, manchego cheese, sherry cream, grilled flat bread	13	BACALAO Sautéed cod, roasted peppers, saffron potatoes, capers, sauce sofrito	13
CALAMARES FRITAS Fried squid, shishito peppers, parmesan cheese, house aioli	10	VIEIRAS Bay scallops, melted leeks, sherry cream, manchego cheese, tomato confit, chives	12
PULPO A LA GALLEGA Grilled octopus, paprika, saffron potatoes, pickled red onions, capers, olives, evoo	11	SALMON A LA PLANCHA Paprika glazed Salmon, pickled vegetables, capers	11
MEJILLONES A LA CATALANA Sautéed mussels, sherry cream, serrano, shallot, garlic	11	GAMBAS AL AJILLO Sautéed shrimp, garlic, onions, chilies, sherry, brandy	14
BRANZINO Sautéed Branzino, arugula, pickled red onion, olives, capers, feta, lemon, evoo	12	SARDINAS Grilled whole sardines, gremolata, onions, tomato, crostini	8

CARNES*

ALBONDIGAS Chorizo, pork and veal meatballs, piquant tomato sauce	9	POLLO A LA PARRILLA Grilled paprika glazed chicken thigh, tzatziki, roasted potatoes	10
FILETITO Filet mignon, onions, Valdeón cheese, arugula	15	RABO DE TORO Braised oxtail, red wine, saffron rice	13
LOMO DE PUERCO Pork tenderloin, marinated olives, grape tomatoes, basil	10	CHORIZO Y PIMIENTOS Chorizo, roasted peppers, sauce sofrito	9
CHULETAS DE CORDERO Baby lamb chops, eggplant caponata, dill, feta	14	PIQUILLOS RELLENOS Roasted red peppers, stuffed with veal, pork and chorizo, sherry cream	10
POLLO AL AJILLO Sautéed chicken, garlic, onions, chilies, sherry, brandy	8	CROQUETAS Chicken, smoked ham, manchego cheese, panko, sherry cream sauce	9
PICANHA Skirt steak, roasted mushrooms, chimichurri	15	POLLO AL JEREZ Chicken, pesto, sherry cream sauce	9
BANDERILLAS (two skewers per order) Filet mignon, mushrooms, onions, saffron rice, sofrito	12		

VEGETALES

TORTILLA ESPAÑOLA Onion and potato omelet, house aioli	6	QUESO DE CABRA Baked spiced goat cheese, piquant tomato sauce, basil, evoo, grilled flat bread	9
PORTOBELLO RELLENO Portobello, manchego cheese, sherry cream spinach	10	HARICOTS VERDES Sautéed green beans, Marcona almonds, garlic, lemon	7
CHAMPINONES AL JEREZ Sautéed mixed mushrooms, garlic, shallots, aged sherry	8	PIMIENTOS DE PADRÓN Shishito peppers, parmesan, house aioli	7
PATATAS BRAVAS Potatoes, spicy house aioli	6	VEGETALES A LA PARRILLA Grilled marinated squash, eggplant, portobello, asparagus, onions, piquillo peppers	10
ESPINACAS Sautéed spinach, figs, honey, garlic, shallots	7	ARROZ CON PIMIENTOS Spanish saffron rice, red peppers, peas	5
ESPARRAGOS A LA PARRILLA Grilled asparagus, evoo	7		



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